

Moroccan Carrot Salad

This is so deliciously fresh and simple it is just not funny folks! Crunchy carrot with aromatic mint and coriander drizzled with a lemony dressing and a good sprinkle of sea salt just about has your taste buds bursting!

Serves 4

2 carrots, peeled
1 cup of snow pea shoots or watercress
1 cup of coriander leaves
1 cup of mint leaves
1/2 a red onion, sliced
1/4 cup of olive oil
Juice of 1 lemon
A good sprinkle of sea salt
A good sprinkle of paprika

Once you have peeled and discarded the skin off the carrot, hold the carrot over a large bowl and peel into long thin strips, rotating the carrot as you go. repeat with the second one until they get too small to handle and you have to eat the rest ☐

Toss the snow pea shoots, onion, coriander and mint leaves through the carrot strips. Whisk the lemon juice, olive oil and sea salt together and pour over the salad. Mix well to combine and transfer to a serving bowl or platter. Sprinkle the paprika over the top and serve....